

HOW TO

A MIXED CASE TO GET YOUR UN-CELLAR STARTED

By *Leslie Cole, The Oregonian*



Photo by Susan Seubert

From *Starting a Wine Cellar* by Leslie Cole, October 09

It takes a village to make up a mixed case of wine; here are suggestions from four Portland wine merchants. Note that the wines are available at places other than just their own shops.

Suggestions from John Kennedy at Great Wine Buys, Darryl Joannides at Cork, Beth Boston at Every Day Wines and Ed Paladino at E&R Wine Shop.

1. **Domaine Paul Autard Cotes du Rhone 2007** \$12 *Fresh and lively for a red, yet deep, dark and spicy. —JK*
2. **Renzo Marinai Chianti Classico 2006** \$23 *Drinks like a much more expensive Italian wine with lots of flavor and complexity. Small producer whose fame is on the rise. —JK*
3. **Poderi Elia Barbera d'Alba 2005** \$17 *A medium-weight Piedmont red from 90-year-old vines, juicy and accessible. A little Italian earthiness but still versatile enough to pair with a range of dishes. —JK*
4. **Li Veli Passamante 2007** \$10 *A southern Italian red made from negroamaro grapes, a hearty Italian red that's terrific with pastas and grilled foods, and a great value. A good choice to buy by the case. —DJ*
5. **Owen Roe Abbot's Table 2008 (or Sinister Hand 2008)** about \$21 *Two big Oregon reds that have a huge following and often sell out; buy a case on release (July for Abbot's Table, fall for Sinister Hand) and keep it under wraps for six to eight months for best drinking. Both are silky, vibrant blends; Abbot's Table contains 25 percent sangiovese and zinfandel and shows darker berry fruit with some structure; a nice barbecue wine but also great for a holiday table. Sinister Hand is a rich, full-bodied blend of Rhone varietals. —DJ*
6. **Pierre Usseglio Cotes du Rhone 2007** \$25 *From vineyards exclusively in Châteauneuf-du-Pape, from what's being heralded as the vintage of a lifetime.*

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A medium-bodied red with juicy black raspberry and spice flavors, this is a bottle to bring out for special occasions. "It's every bit as good as the \$45 to \$50 wines out of this region." Delicious now and will cellar up to 10 years. —DJ

7. **Librandi Ciro Bianco 2007** \$13 *A dry, round white made from 100 percent greco bianco grapes, crisp but not too steely with lush apricot notes. Approachable, with enough body to match full-flavored seafood, grilled meats and salads. —BB*

8. **NV Graham Beck Brut, South Africa** \$19 *The sparkler that toasted Nelson Mandela's inauguration (and shows up on the Obamas' table) is 53 percent chardonnay, 47 percent pinot noir. With toasty, yeasty aromas and a rich, creamy complexity, it's an affordable wine that drinks like expensive Champagne. A great holiday aperitif or dessert wine. —BB*

9. **Domaine Beauthorey Bella Parra 2007** \$21 *From a tiny property in Cotes du Languedoc, mostly Syrah with a bit of old-vine Cinsault. A biodynamically produced wine with medium body, earth and spice, it's a beautiful, elegant wine. Think mushroom risotto, grilled meat and fall dinner parties. —BB*

10. **Liberalia Enebral Verdejo Rueda 2008** \$13 *A Spanish white that acts like a New Zealand sauvignon blanc. Grapefruit, citrus and tropical notes but dry on the palate. A refreshing patio sipper or aperitif. —BB*

11. **Bergerie de l'Hortus 2008 Coteaux du Languedoc Rose de Saignee** \$15 *A dry rose full of character from France's Pic St. Loup region. With great acidity and vibrant fruit, it's a quintessential food wine. Serve it on Thanksgiving, after the bubbles from South Africa. —BB*

12. **Hawks View Cellars "Hawks View Vineyard" Pinot Gris 2008** \$24 *The 2008 pinot gris from this up-and-coming Sherwood winery is a gem and a great value, considering it's on par with the best from Alsace and Italy. Crisp, clean, mineral-infused and powerful. —EP*

Bonus: **R Wines Boarding Pass Shiraz 2007** \$17 *Bold and full-bodied, this tasty representative from southeastern Australia belongs in every cellar. A chocolaty, spicy, silky red. —EP*

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